

Appl. No. : **known**
Filed : **Herewith**

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cont.
- tetraglycosyldiacylglycerol,
 - glycosyl ceramide,
 - diglycosyl ceramide,
 - steryl glycoside,
 - steryl diglycoside,
 - glycosyl phosphatidylglycerol, and[/or]
 - diglycosyl phosphatidylglycerol.

6. (Amended) Process according to [one of the preceding claims] claim 1, wherein the glycolipids are selected from the group consisting of

- monoglucosyldiacylglycerol,
- diglucosyldiacylglycerol,
- triglucosyldiacylglycerol,
- tetraglucosyldiacylglycerol,
- glucosyl ceramide,
- diglucosyl ceramide,
- steryl glucoside,
- steryl diglucoside,
- glucosyl phosphatidylglycerol, and[/or]
- diglucosylphosphatidylglycerol.

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13. (Amended) A composition of matter comprising tetraglucosyldiacylglycerol.

14. (Amended) A composition of matter comprising glycosylphosphatidylglycerol.

15. (Amended) A composition of matter comprising diglucosylphosphatidylglycerol.

16. (Amended) [Use of the glycolipids produced by a process according to one of the claims 1 to 6 or of a compound] Method of maintaining a food composition in an emulsified state, comprising applying to the food composition a composition according to any one of claims 13 to 15 [in the food industry, as an emulsifier or as a detergent].